

# IBT140 Series Planetary Mixers Planetary Mixer, 140 l



**IBT 140-VEL** 

140 I planetary mixer, stainless steel safety cover, with electronic speed variator (20 –215 rpm). Lifting system for Up/Down bowl. Oil-less planetary system. 7" Touchscreen panel for controlling machine. Equipped with spiral hook, paddle, whisk. Bowl with wheels.

IBT 140-VEL CR

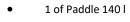
140 I planetary mixer, stainless steel safety cover, with electronic speed variator (20 –215 rpm). Lifting system for Up/Down bowl. Oil-less planetary system. 7" Touchscreen panel for controlling machine. Equipped with spiral hook, paddle, whisk. Bowl with wheels. AISI 304 Stainless Steel body.

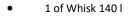
### **Specification**

Floor model, suitable for all kneading, mixing and whipping operations. Body painted with corrosion resistant electrostatically paint or AISI 304 stainless steel option. 7" Touchscreen control panel. Lifting system for Up/Down bowl automatically. Equipped with 140 I capacity stainless steel AISI 304 bowl. Powerful asynchronous motor with electronical speed variator. Water protected planetary system. Stainless steel bowl guard. Bowl position device allows the mixer to switch on only when the bowl and safety cover are properly positioned together.

#### **Included Accessories**

- 1 of Bowl 140 l mixer
- 1 of Spiral Hook 140 l





1 of Scraper 140 l



- IBT Series planetary mixers provide very intensive, quick, homogeneous and dead spot free mixing. Professional beater mixer that provides all the basic mixer functions; kneading of all sort of pastes, mixing of semi-liquid products, emilsions and various sauces.
- Dirmak accessories are designed for long-term usage under heavy duty conditions. Mixer is equipped with spiral hook, paddle, wire whisk and mixing bowl for 140 l.
- Electronic speed variator.
- Leakproof bowl cover causes more efficient mixing results.
- 7"Touch screen control panel.
- Scraper equipped.
- Maximum capacity (Flour, with %60 hydration) 35 kg, suitable for 440-1400 meals per service.
- Wire safety cover enable to add products while working, thus ensuring operator safety.
- Raising and lowering of the bowl controlled by lifting system with an automatic locking of the bowl when in the raised position.
- Lifting system with motor.
- Bowl with wheels.
- Safety device will automatically stop the machine when the bowl is lowered.
- Stainless steel bowl guard prevents operation when front portion of guard is out of position.

#### Construction

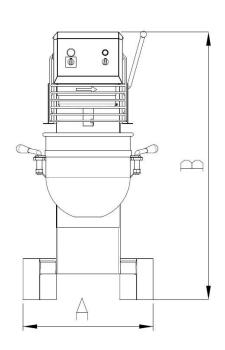
- Body painted with corrosion resistant electrostatical paint or AISI 304 Stainless steel option.
- AISI 304 Stainless steel bowl—140 I capacity.
- Asynchronous motor with high start-up torque.
- Water protected planetary system (IP54 electrical controls, IP 32 overall machine)
- Power : 7,5 + 0,55 kW for IBT 140-VEL

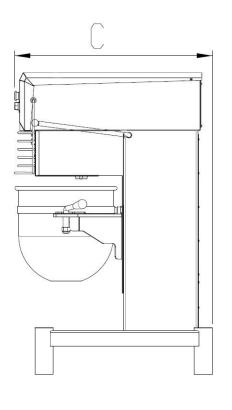
7,5 + 0,55 kW for IBT 140-VEL CR

 Planetary movement based on belt driven oil-less planetary system.









## **Electric**

**Supply Voltage:** 

**IBT 140-VEL** 380-415 V/3P/50-60hZ

**IBT 140-VEL CR** 380-415 V/3P/50-60hZ

**Electrical Power Max.:** 

**IBT 140-VEL** 7,5 + 0,55kW

**IBT 140-VEL CR** 7,5 + 0,55kW

## **Capacity**

Performance (Up to): Kg / Cycle

Capacity: 140 litre

# **Key Information**

Width (A): 1450 mm

**Height (B):** 2200 mm

**Depth (C):** 1650 mm

Shipping Weight: 800 Kg

**Cold Water Paste:** 35 Kg with Spiral Hook

**Egg Whites:** 280 pcs with Whisk









